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ISSUANCES

of the
Meat and Poultry Inspection Program

November 1978



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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

RECORDS
MANAGEMENT
SECTION

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

November 1978

CHANGE: 78-11

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
227 and 228	227 and 228	78-11
235 through 238	235 through 238a	78-11
252a through 254	252a through 254a	78-11
261b through 261q	261b through 261q-1	78-11
97 and 98	97 and 98	78-11

Pen and Ink Changes

Page 191, left column, line 10 from bottom, change "21-23" to "24-26."

Bulletins Cancelled

Changes on pages 227 through 261q-1 cancel MPI Bulletins 78-58, 78-68, 78-70, 78-75, 78-79, 78-80, 78-81, 78-92, and 78-93.

November 20, 1978

BIOLOGICAL RESIDUES

Subpart 11-E

(Regs: M-301, 309, 311, 318;
P-Subpart A, J, K)

Under FO direction, tissues from livestock and poultry carcasses are monitored for possible adulteration with biological residues. Such monitoring includes any substance or metabolite, from animal treatment or exposure, present in carcasses, parts, or organs.

11.18 MONITORING PROGRAM

This program consists of an "objective" and a "selective" phase.

(a) Objective Phase

This phase is designed to randomly select and analyze tissues for possible residues from livestock or poultry carcasses passed for food. It provides information on incidence, trends, compliance, and control.

Sampling. FO will provide instructions for each sampling plan and, based upon statistical studies, will determine number of samples, tissue type, and sampling time.

The inspector shall collect tissue samples from randomly selected carcasses of animals (livestock and poultry). Day and time of sampling must vary to avoid routine sampling patterns.

Each tissue must be placed in a separate plastic bag to prevent transfer of residue from tissue to tissue.

One laboratory form (MP 23) shall be completed for samples from each carcass. Such form shall include owner's or grower's name and address; tissues submitted, analytical test requested, and animal species or poultry class.

Samples must be shipped to arrive at the laboratory in good condition.

* * *

(b) Selective Phase

In this phase tissue samples are analyzed for specific residues when residue problems exist in certain areas. The selective phase is in conjunction with regulatory control action designed by FO to eliminate residues in edible tissues.

Inspector's responsibility. When ante-mortem signs indicate poisoning or conditions possibly resulting in unacceptable residues in tissues, the inspector shall: (1) hold the animals (livestock or poultry) and notify his supervisor immediately; (2) record and evaluate all signs; (3) obtain complete history on the chemical or drug used; and (4) follow instructions from RD through area supervisor on sampling and dispositions.

When post-mortem signs indicate poisoning, injection lesions, or abnormalities possibly resulting in unacceptable residues, the inspector shall: (1) retain carcass and edible parts and, if a great number of carcasses is involved, notify his supervisor immediately; (2) complete required laboratory form, including name and address of owner or grower, treatment history, tissues submitted, test requested, animal species or poultry class, retain tag number, requested tests from other laboratory, etc.; (3) collect the following tissues when injection lesions are detected in poultry: (a) affected part when lesion is in an extremity (neck, wing, or leg); (b) breast with back part, when lesion is in body (back or breast); (c) normal muscle (unaffected wing or leg, breast, liver, kidney); (4) place each tissue in separate plastic bag; and (5) freeze, pack, then ship frozen with dry ice to laboratory.

11.19 CHEMICAL POISONING

Presence of enlarged livers, nephritis, organ congestion, or similar signs of a toxic condition in lot of animals presented for slaughter should alert inspectors to a possible residue problem.

Charts 11.4 and 11.5 show signs of potential chemical poisonings and residues in livestock and poultry.

11.20 CHEMICAL RESIDUES

(a) Insecticides

(1) Chlorinated hydrocarbons. These compounds accumulate and are stored in animals' fat, and act as stimulants or depressants of central nervous system. They include aldrin, benzene hexachloride, chlordane, dieldrin, endrin, heptachlor, lindane, methoxychlor, and toxaphene.

(2) Organo-phosphates. They inhibit acetylcholinesterase and other cholinesterases. Their biological action results from acetylcholine accumulation at nerve endings, causing first stimulation and then paralysis of all nerve synapses and motor endings, except termination of sympathetic fibers.

The organo-phosphates include parathion, methylparathion, rommel, malathion, ethion, dioxathion (Delnav^R), mevinphos (Phosdrin^R), and naled (Dibron^R).

An analytical method is available to identify entire group of organo-phosphates; however, the inspector should designate one of them, if possible, to help the laboratory in making a chemical determination on tissues submitted.

(3) Carbamates. Many carbamic esters have pesticidal action. Like the organo-phosphates they inhibit cholinesterase. Most common carbamates are carbaryl (Sevin^R) and pyrolan (Pyrolan^R).

(b) Fungicides

These compounds are widely used for treating seed grains. Treated grains, used for feeding animals raised for food (livestock or poultry), cannot be diverted without approval.

Since residue tolerance is not established in meat or edible organs from livestock or poultry fed treated seed grains, such practice is considered unsafe.

An established screening method is not available; thus, the inspector should designate the fungicide to be analyzed.

Some commonly used fungicides are: captan, thiram, ceresan M^R, and zineb.

(c) Herbicides

They include: ammate, borax, dinitro-compounds, chlorobenzoic acids, arsenicals, sodium chlorate, phenols, and hormone types. Herbicides and other chemicals are widely used to control undesirable plants.

(d) Metals

(1) Arsenic. It is used as a component of pesticides, herbicides, and in combination with sodium, copper, and lead. It remains in the soil for long periods.

Arsenicals may be safely used in feed for poultry raised for food production when used according to established dosages and withdrawal periods.

(2) Lead. Metallic lead and its alloys and salts frequently produce poisoning in cattle. Most animals are susceptible, but swine and goats appear rather resistant. Sources of lead are paints, pesticides, wet cell batteries, industrial contamination, etc.

(3) Mercury. This is a cumulative poison and is found in fungicides, antiseptics, and corrosives (mercuric chloride).

more than one consignee, provided the lot was originally manifested in sufficient detail to enable the direct correlation of containers, identification, and corresponding weights on the superseding certificates, and provided the original certificate is returned for cancellation. New certificate shall show that containers are identified with certificate number of superseded certificate.

Statement. The new certificate shall carry the following statement: "This certificate supersedes Certificate No. _____. The product covered by this certificate is stamped with USDA Lot No. _____."

22.14 REQUIREMENTS OF IMPORTING COUNTRY

The inspector should review all instructions on requirements of country of destination before preparing an export certificate.

(a) MP Form 505

Section 381.107 of the regulations provides that requirements of certain foreign countries be met before issuing certificates for products destined to these countries.

Occasionally, product fails to meet the requirements of importing country as outlined in Subpart 22-C and management may wish to export product at their own risk. In these instances, MP Form 505 may be issued in lieu of MP Form 506. Management should be informed that MP Form 505 is a poultry inspection certificate and not an export certificate.

When MP Form 505 is used, it should carry a statement outlining the items that do not meet the requirements of the foreign country to which the product is to be exported.

(b) Frozen Product

Export certificates may be issued only for products complying with regulations.

Product leaving the official plant in unfrozen state and which is not

labeled "frozen" is not eligible for export if frozen later.

Product could be frozen in an official plant even though not labeled "frozen" and be eligible for export, if the inspector or grader can determine that it was frozen under supervision. When the inspector or grader cannot determine that the product was frozen under supervision, an export certificate will not be issued.

REQUIREMENTS OF IMPORTING COUNTRIES

Subpart 22-C

(Regs: M-322; P-Subpart M)

All products for export shall meet the importing country's requirements. Exporters are responsible for determining and complying with such requirements.

22.17 ADDITIONAL REQUIREMENTS

In the following sections, any inspections, certifications, or statements, imposed by other countries in addition to MPI requirements (MP Form 412-3, MP Form 414-3, MP Form 506), are reimbursable and will be made only at plant's or exporter's request. Applicant will be billed for all inspection time used to develop facts and supervise product (Certification Service, Part 350 of meat inspection regulations; Certification Service for inedible animal byproducts administered by VS).

(a) No Estrogens Used

Since estrogens have been excluded from use in chickens and turkeys, inspectors are authorized to include the

wording "No Estrogens Used" on export certificates unless there is specific reason for its omission.

Exception! This certification is not authorized for poultry product prepared from roasting chickens and capons.

(b) Unscalded Stomachs

- * France, Japan, Korea (South),
- * Mexico, and Peru will accept unscalded
- * (undenedud) beef stomachs for edible
- * use. Such stomachs shall come from
- * U.S. inspected and passed carcasses
- * and be properly washed and handled as
- * regularly prepared tripe, except for
- * scalding.

Only acceptable clean stomachs from official plants can be certified for export. Shipping containers shall be prominently marked "Unscalded Beef Stomachs For Export to (Name of Country) Only."

IMPORTING COUNTRIES

Following are countries importing meat and/or poultry products from the United States, and their requirements.

22.18 AFRICA (REPUBLIC OF SOUTH)

Meat Products

Animal Casings. Exporter must obtain a permit from the Department of Agricultural Technical Services of the Republic of South Africa. The reverse side of the veterinary health certificate will be completed by an authorized MPI veterinarian. The animal disease status in the United States is such that certification may be routinely carried out.

22.19 ALGERIA

Meat Products

For products or casings, issue MP Form 412-11.

22.20 ARGENTINA

Meat Products

Export certificate shall be visaed

by consul of that country.

22.21 AUSTRALIA

(a) Meat Products

(1) Fresh, frozen. Due to hog cholera in the United States, fresh or frozen meat and meat products are not eligible for export to Australia.

(2) Cooked, canned. Cooked meats and cooked meat products in hermetically sealed cans may be exported. An authorized MPI veterinarian shall certify that (1) products are from animals slaughtered for human food in official U.S. establishments or approved foreign plants, (2) such animals received ante- and post-mortem veterinary inspection at time of slaughter and were free from contagious and infectious disease, and (3) products were not exposed to infection before export.

For canned product, manufacturer shall also declare that during processing all can content was heated to not less than 100° C. (212° F.). Temperature and time of process shall be endorsed by an MPI veterinarian with a certificate stating that he is familiar with product process and he does not have reason to doubt manufacturer's declaration.

(3) Casings. Issue MP Form 415-5.

(4) Inedible. Cattle hides are not permitted entry from countries with foot-and-mouth disease. They must be accompanied by a certificate from an MPI veterinarian stating that hides are from cattle slaughtered for human food.

(b) Poultry Products

(1) Canned. Only canned poultry products are eligible for export to Australia. Besides MP Form 506, a certification shall be made by manufacturer and inspector (jointly) on firm's letterhead. Such certification shall consist of:

byproducts, or meat food products thereof covered by this certificate originated in a country, recognized by Canada, where the use of diethylstilbestrol is prohibited as a growth promotant."

(iv) Beef from Canadian cattle.

Beef, beef products, and beef byproducts, if from Canadian cattle directly transported to federally inspected plants in the U.S. for immediate slaughter, may be exported without DES certification. VS maintains a list of plants approved for slaughter of such cattle (VS Memorandum 591.15). Adequate identity of animals and their products must be maintained. Products to be exported need only be accompanied by MP Form 412-3, signed by an MPI veterinarian, showing the following statement on the reverse: "The meat products identified on this certificate were derived from cattle of Canadian origin transported for immediate slaughter. The identity of the products as derived from Canadian origin cattle has been maintained through slaughter, chilling, further processing, and packaging for export to Canada."

Beef identified as being derived from cattle of Canadian origin may be shipped between official plants under seal as prescribed in section 312.5(a) of the regulations, if accompanied by an MP Form 408. Identity of fresh or processed product must be further maintained at receiving plants if intended for export to Canada. Time involved for inspection procedures other than those required by the regulations and/or the Manual is reimbursable (See Part 350 of the regulations and section 26.2 of the Manual).

* **(v) Beef from Michigan cattle.** Only
* beef and meat food products containing
* beef from cattle of the beef breed are
* permitted entry into Canada from
* Michigan (for dairy cattle see
* (b)(6)g of this section). In addition

to DES certification, the following
specific statement must be typed on MP
Form 412-3:

"I certify that the (beef) (meat
food products containing beef) identi-
fied on this certificate were derived
from Michigan cattle of the beef
breed."

Such certification may be issued,
provided a satisfactory method is
developed for identifying specific
lots of cattle of the beef breeds
delivered to the slaughter establish-
ment. Advance arrangements must be
made between plant management and the
veterinarian in charge for the identi-
fication of lots intended for Canada
prior to ante-mortem inspection.
Canadian DES certification require-
ments will in their application assure
the maintenance of identity of subject
beef and meat products containing such
beef up to the time of final packaging
and export certification.

(3) Eligible countries. Products
originating from approved plants in
the following countries are permitted
entry into Canada: Argentina,
Australia, Brazil, China (Peoples'
Republic of), Czechoslovakia, Denmark,
France, Germany (Federal Republic of),
Honduras, Hungary, Ireland, Paraguay,
Uruguay, Poland, Romania, Switzerland,
United States of America, and
Yugoslavia.

(4) Descriptive terms. Descriptive
terms applied to meat or meat product
must be consistent with Canadian Food
and Drug Regulations, and its Meat
Inspection Regulations.

(5) Eligible product.

(i) Carcass. Carcasses, sides, or
quarters must be intact. Those with
trimmed areas, severed joints, missing
parts, and removed peritoneum, pleura,
or body lymph nodes are unacceptable.

(ii) Beef hearts. Make at least
four incisions in the interventricular

septum and inner surfaces of the heart, as part of the post-mortem procedure for cysticercus bovis inspection.

(iii) **Livers.** Hepatic lymph nodes shall be intact. Sliced livers in consumer-size packages are accepted without such nodes.

(iv) **Spleens, lungs, udders, etc.** Spleens, lungs, udders, mucous membranes, and parotid salivary glands are prohibited in meat food products.

(v) **Sausage.** Antioxidants are not permitted in sausage. Soya and other extenders are permitted, but products containing them must be labeled as extended meat products. Extenders must be nutritionally equivalent to the meat they replace, must meet all the requirements of the Canadian Food and Drug Regulations, and be approved by the Canadian Meat Inspection Division. Exporters may contact this Division for details.

(vi) **Casings.** Issue MP Form 415-5 and show establishment number. Certify only casings prepared under full-time inspection.

Casings originating in U.S. and shipped to other countries for processing, or casings from countries other than Australia and New Zealand, are not eligible.

Casing plants located outside official plants may apply for reimbursable service under Part 350 of the regulations. The inspector would certify only casings originating in official plants and processed under his supervision.

(vii) **Inedible.** The following statement must be typed on MP Form 415-3: "The material described on this form originated in a plant operating under U.S. Federal inspection and was from animals that received ante- and post-mortem inspection and

were found free of disease at time of slaughter." Canadian regulations do not require decharacterization of animal products which are not legally permitted in Canada as ingredients of food products for human consumption. U.S. meat inspection regulations, however, require decharacterization of all inedible products except lungs. Those products which are capable of use as human food but are exported to Canada as animal food also require decharacterization. These include tripe, chicken necks, and livers. Use finely powdered charcoal or Birkoline B. Any other method of decharacterization requires prior approval of the Meat Inspection Division in Canada. Ground bone is not acceptable for decharacterization, which should be adequate to preclude use of the product for human food, but should not be so excessive as to spoil the product for its intended purpose. Cartons must be labeled as follows:

Decharacterized (product name)

Inedible unfit for food

Packers' name and address

Plant number without inspection

legend. (do not use "establishment" in relation to number)

Net weight ____ lb. (not lbs.)

"Keep refrigerated" or "Keep frozen"

Product of USA

For label approval, see 22.24(c)(4) (i).

(viii) **Pharmaceutical products.**

Only organs saved from inspected and passed animals may be exported to Canada for pharmaceutical use.

A certificate prepared on USDA/FSQS letterhead is required:

Est. No. ____ Place ____ Date ____

Name and address of consignor ____

Name and address of consignee ____

Name of carrier ____

I, (Name of MPI Veterinarian), hereby certify that the following described shipment consists of products which were obtained from animals that have received ante- and post-mortem veterinary examination and that they have

been handled and prepared in a manner permitted by the regulations of the Federal Meat Inspection Act of the United States. These products are intended for pharmaceutical use only.

Number of packages _____
 Net weight _____
 Description _____
 Shipping marks _____

Veterinarian under authority of the Federal Meat Inspection Act of the United States.

(6) Prohibited importation. The following importations are prohibited.

- a. Meat from boars.
- b. Meat trimmings too small to permit adequate inspection. Individual pieces must not be less than the size of a 2" cube or equivalent.
- c. Pork skins (attached and detached) with black hair roots.
- d. Product with freezer burns or areas of dehydration.
- e. Artificially colored product.
- f. Meat inspected or identified under Part 350 of the regulations.
- * g. Beef and meat food products containing beef from dairy cattle originating in the State of Michigan (PBB).

(7) Container and markings. Bulk product - primal cuts such as pork hams, skinless pork bellies, etc., must be individually stamped with the USDA inspection legend.

The use of combo bins for export of frozen meat cuts is not permitted. Combo bins with fresh meat cuts must be consigned directly to Federal registered establishments and not to storages. Combo bins or cartons must have the mandatory information printed on one main panel except the product name can be either printed, rubber stamped, stencilled, or applied by means of a pressure-sensitive sticker.

Frozen cuts will be permitted entry only in properly packaged shipping cartons. Truckload or carload lots of

dressed hogs may be identified by means of a placard marking. Each hog carcass side must bear three inspection legend brands. Beef quarters must bear at least an inspection legend and a shipping tag. Both skin-on and skinned calf carcasses must also bear a shipping tag. Such tags must bear mandatory information on one side and be stamped with the export stamp on the other side.

Carload lots of shortening, lard, or tallow must be identified by a placard and be consigned directly to a registered plant in Canada operating under the Canada Meat Inspection Act and Regulations.

(8) Placard. Mandatory information for loose or bulk meat must appear on a placard 12" x 12" on doors of railroad cars, trucks, or trailers, and must show:

a. The name and mailing address of the manufacturer or first dealer ending with "USA" to be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor. In case of first dealer or distributor, the name shall be preceded by the words "Packed For."

b. True and correct description of contents. Animal species must be shown with cut or portion name.

c. "Product of USA" immediately below product description. Usually, this requires letters at least half the size of those used in product name, and must be legible.

d. Net weight. The word "weight" is to be spelled out in full, if used. The word "net" alone is acceptable for both English and French. Associated symbols (lb, oz, g, kg) are to be used together with the words "net weight" or "weight."

(c) Poultry Products

(1) Certification. Issue MP Form 506. *

* (i) **Export stamps.** In "Other box
* Markings" block on MP Form 506, type
* statement, "Each container stamped
* with USDA certificate number."

* (ii) **Chlorinated water.** Since the
* addition of chlorine to water for
* reasons other than potability is pro-
* hibited by Canadian regulations, the
* following statement must be typed
* under "Remarks" on MP Form 506: "The
* poultry contained in this shipment has
* not been subjected to chlorine disin-
* fection as permitted by U.S. regula-
* tions (381.91(b)(1)), nor has it been
* chilled in hyperchlorinated water."

(2) **Kidney removal.** Kidneys must be removed during evisceration from all poultry to be exported to Canada as carcasses, portions, or processed product. The statement on MP Form 506 covering poultry carcasses, poultry portions or processed poultry product must read "kidneys have been completely removed, at the time of evisceration, from poultry and poultry products covered by this certificate."

(3) **Containers.** When poultry is processed with kidneys removed, containers should be clearly marked by lot number, or by other acceptable means to be readily identifiable when shipped. Record all marks (or lot numbers) placed on containers. Also record where and when poultry was stored, and name of inspector present during the procedure.

Firms processing poultry with kidneys removed should be encouraged to include the words "kidneys removed" on printed labels. When packages are not so labeled, the inspector shall examine the product to assure that kidneys were removed even when representative sample defrosting is required.

(4) **Labeling.**

(i) **Approval.** Before shipping, exporters shall obtain Canadian and USDA approval of all product labels (edible

and inedible) for immediate and shipping containers by sending proof of proposed labels to:

Director of Meat Inspection
Division

Health of Animals Branch
Agriculture Canada
Sir William Logan Bldg.
10th Floor, 580 Booth Street
Ottawa, Ontario KIA 0Y9

For U.S. approval, labels shall be sent to PLS.

(ii) **Shipping container.** Poultry products packed in cartons with ventilation or hand holes are not accepted. Information on main panel of shipping container must include:

1. Complete name and address of manufacturer or first dealer, followed by "U.S.A." The first dealer may be a registered tenant of a USDA inspected plant or a Canadian distributor.

2. Inspection legend showing establishment number.

3. Name of product and number of birds in the shipping container.

4. Grade mark of country of origin.

5. The words "Product of USA" under common name of product.

6. The words "Net Weight," followed by "lb" (not lbs.), "oz," "kg," or "g." Weight symbols not to be followed by a comma or period.

7. The USDA inspected for wholesomeness official inspection mark.

8. A statement indicating "for further processing," if applicable.

9. "Keep refrigerated," or "Keep frozen," whichever is applicable.

(iii) **U.S. trade requirement.** Boxes printed for U.S. trade requirements are satisfactory, provided printing size is in reasonable relation to box size. Requirements in Canadian poultry regulations are recommended as a guide. Mandatory requirements must be printed on the box.

Main panel--items to be printed:

1. Name and address of plant.

2. "Net Weight."

3. "Product of USA."

4. "USDA inspected for wholesomeness official inspection mark."

The following items may be stencilled or stamped on main panel of shipping container:

1. Name of product and number of birds in the box.

2. Grade mark.

3. Plant number. If plant number, included is printed "USDA inspected for wholesomeness official inspection mark," is of sufficient size to be easily read, it will suffice; otherwise, it may be stenciled or stamped near the official inspection mark elsewhere on the panel.

4. When product is for further processing, it shall be indicated on the box panel. Poultry product for further processing may be exported only to a registered establishment in Canada, not to storage nor to a retail outlet. Individual cartons of such product intended for further processing are to be sealed by tape or straps, or the truck must be sealed with an official USDA seal. Seals may be broken only by a health of animals inspector or by a person authorized by him at the final destination (registered establishment).

markings for box-packed poultry and poultry products to Canada.

Size of letters in kind name "for further processing (when required)" and

(iv) Utility grade poultry. When grading and labeling "utility" grade poultry for export to Canada, grade will be shown as "grade utility" in letters at least 1/2 inch, with the phrase "for further processing" shown directly below the grade.

Shipping container. Shipping container will be stamped with export stamp and USDA grade utility stamp. These stamp impressions shall be on left side or lower part of label.

Ready-to-cook. Grade utility specifications for ready-to-cook stewing hens (not fowl), chickens, and turkeys will be used only when grading ready-to-cook poultry for export to Canada.

(v) Box-packed poultry. Figure 22.1 shows a sample of shipping container

received ante-mortem and post-mortem inspection and were found to be healthy." Export certificate and each carton in the shipment must be marked "(Species) Pancreatic Glands or (Species) Lungs for Pharmaceutical Use Only."

(2) Animal Food.

(i) Inedible product. Undenatured lungs and lung lobes, other than those condemned on post-mortem inspection, consigned to a West German animal food plant must be properly identified and certified. Issue MP Form 415-3 with the following additional certification on USDA-FSQS stationery attached to the export certificate:

1. Animals from which the product is derived were slaughtered at official establishment no. ____, where they were subject to ante- and post-mortem inspection and were found free of contagious diseases.

2. Animals referred to in 1. originated from premises located within a radius of 10 kilometers (6.29 miles) in which no case of foot-and-mouth disease was officially noted within 30 days before animals' shipment. Note: The United States is free from foot-and-mouth disease.

3. Animals referred to in 1. originated in herds in which no hog cholera or Teschen's disease has been officially noted within 30 days prior to shipment of animals.

Certificates must also indicate "For Animal Food" and must be signed by an MPI veterinarian.

(ii) Edible product. Edible meat/byproducts and poultry/byproducts for animal food must meet U.S. regulations for edible product. Cartons must bear inspection legend and be marked "For Animal Food - For Export to West Germany."

1. For meat/byproducts issue MP Form 412-3 with the same certification as described for inedible product under (2)a. In addition, issue the

certificate in German and English shown on Chart 22.3(a).

2. For poultry/byproducts issue only MP Form 70 and identify that products are consigned to an animal food plant in West Germany.

(f) Shipments for Military

Exports for U.S. military personnel in West Germany may originate from any official plant in the United States.

(1) Military to military. Shipments of meat and poultry products by military to military are covered by an official agreement between the Department and West German officials wherein these shipments may be made under reduced certification. This applies also to shipments under Defense Personnel Supply Command (DPSC) manifest, DPSC Form 300, "Order Substance," made from producer's facility identified under "Source Loaded Products." Certifications are made at (a) military supply depots or at various collection points, including processing plants where no MPI veterinarian is assigned, by a military veterinary medical officer, or (b) by MPI veterinarian at producing plants for brand name products and for products prepared under military specifications when the request for export certification is accompanied by DPSC Form 300.

(i) Certification. Export stamps * are not required for "military to * military" shipments. *

1. Meat. Issue MP Form 412-3 for * all meat products and MP Form 62 for * all meat products other than shelf * stable canned products. For shelf * stable canned products, type on the * reverse of MP Form 412-3 the following * statement in German: *

"ALLES FLEISCH UND FLEISCHERZEUGNISSE * VON RIND, KALB, SCHWEIN, SCHAF ODER * ZIEGE, DIE IN DOSEN ODER LUFTDIGHT * VERSCHLOSSENEN BEHAELTNISSEN IN DIESEM * CONTAINER ENTHALTEN SIND, SIND IN * DIESEN DOSEN ODER BEHAELTNISSEN DURCH *

Chart 22.3-A - Certificate for edible meat not for human consumption

Bescheinigung (Certificate)

für Fleisch, das nicht zum Genuß für Menschen verwendet werden soll und noch nicht zum Genuß für Menschen unbrauchbar gemacht worden ist. (For meat which is not to be used for human consumption and has not yet been made unsuitable for human consumption.)

Ursprungsland (Country of Origin):

Ausstellende Behörde (Issuing Authority):

I. Angaben zur Identifizierung des Fleisches (Data Concerning the Identification of the Meat): . .

Fleisch und Tiergattung (Meat and Species):

Art der Teile (Specification of Parts):

Art der Verpackung (Type of Packing):

Zahl der Teile oder Packstücke (Number of Parts or Packed Pieces):

Anschrift des Betriebes (Address of Company):

Kennzeichnung (Marking):

II. Bestimmung des Fleisches (Destination of Meat):

Das Fleisch, Die Nebenprodukte, die Eingeweide wird/werden versandt von (The meat, the by-products, the organ-products is/are shipped from):

(Versandort; Place of Origin)

nach (to):
(Bestimmungsort und -land; Place and Country of Destination)

mit (by):

Name und Anschrift des Absenders (Name and Address of Sender):

Name und Anschrift des Empfängers (Name and Address of Recipient):

III. Bescheinigung (Certificate):

Der unterzeichnete amtliche Tierarzt bescheinigt bezüglich des vorstehend bezeichneten Fleisches, daß bei der amtlichen tierärztlichen Schlachtier- und Fleischuntersuchung das Fleisch zum Genuß für Menschen tauglich beurteilt worden ist oder dabei keine für die Gesundheit des Menschen gefährlichen Erreger oder Schmarotzer festgestellt worden sind. (Concerning the above meat, the undersigned official veterinarian certifies that during the official veterinary ante-mortem and post-mortem inspection the meat was judged to be suitable for human consumption or that no bacteria, virus, or parasites were found which may be harmful to human health.)

Ausgefertigt in (Issued in) am (on)

Dienstiegel des amtlichen Tierarztes
(Seal of the Official Veterinarian)

(Unterschrift des amtlichen Tierarztes)
(Signature of the Official Veterinarian)

* ERHITZEN AUF MINDESTENS 100 GRAD C
* HALTBAR GEMACHT WORDEN."

* OFFICIAL SIGNATURE

* The English translation is as follows:
* "All meat and meat products of beef,
* veal, pork, mutton, or goat in cans or
* hermetically sealed packages that are
* in this container, have been preserved
* in these cans or packages by heat of
* at least 100° C."

* Inform the exporter to place the
* original with other shipping documents
* inside the container. The German
* statement from the reverse of MP Form
* 412-3 should also be typed or printed
* on a 3x5 card. Sign the statement,
* place date in upper left corner and
* container number in upper right corner
* and attach the card to rear door of
* container.

* When MP Form 62, "Health Certificate
* for the Importation of Beef and Pork
* and of Products Manufactured from such
* Meat," is signed by an MPI veteri-
* narian, the title "Veterinary Officer"
* should be crossed out, and if signed
* by a military veterinary officer, the
* title "Official Veterinarian" should
* be crossed out. All four copies of MP
* Form 62 should be signed individually
* and distributed the same as MP Form
* 412-3.

* 2. Poultry. Issue MP Forms 506 and
* 70. MP Form 70 is not required if the
* product has been heated to an internal
* temperature of at least 65° C. (149°
* F.), and this is so indicated on MP
* Form 506.

(2) Commercial shipments. When ship-
ments by commercial firms to the mili-
tary in West Germany (where product is
held for sale only to the military)
are made without DPSC Form 300, issue
export certificates described in (b).

22.39 GREAT BRITAIN - UNITED KINGDOM

(a) Meat Products

Meat and meat food products, except

those for U.S. military forces, must
originate in MPI certified plants.

(1) Plant approval. Plants, includ-
ing horsemeat plants, desiring to ex-
port to the United Kingdom (UK) must
meet the requirements of this section
and submit an application (MP Form
31) through RD to the Deputy Adminis-
trator.

(i) Facilities and equipment. Rooms
or areas where stomachs or intestines
are emptied should be adequately sep-
arated from slaughtering and dressing
operations and from any area where
meat or byproducts are handled or
stored. This may be accomplished by
physical means, such as shields, walls
or distance.

Wooden pallets may not be used near
or for exposed product.

(ii) Water supply. In canneries, a
bacteriological examination of the
water supply must be done monthly; in
other plants, more frequently than
once yearly for municipal water and
more frequently than twice yearly for
well water.

(iii) Clothing. Employees handling
edible product or working in edible
product areas must wear suitable pro-
tective clothing, including head cov-
ering and footwear (with rubber or
plastic soles), capable of being
cleaned and kept clean. Street cloth-
ing is not permitted.

(iv) Canning. Seams of can ends
should be routinely checked. Hydro-
static retorts must be cleaned as nec-
essary and replacement water must be
added to cooling water reservoirs to
prevent buildup of organic material.
Can cooling water should be checked
periodically and kept clean. The
level of available chlorine in this
water should not fall below .5 ppm and
should be checked frequently. After
retorting, cans should be cooled and

thoroughly dry before manually handled. All can handling equipment must be easily cleaned.

(2) Eligible product; certification. It is the responsibility of the importer to assure that products meet the compositional standards expressed in the British "Sausage or Other Regulations 1967."

All certificates and supplementary statements must be signed by an MPI veterinarian. A copy of the certificates, MP Form 412-3 or MP Form 414-3, must be attached to and remain with the original certificates. Certain federally inspected plants are approved by VS for immediate slaughter of cattle, sheep, and swine from Canada, and for cattle and sheep from Mexico. Meat and byproducts produced in such plants should not be certified for export to UK unless arrangements, satisfactory to the veterinarian in charge, are made to identify and segregate the articles from product intended for export to UK. The following products may be exported:

(i) Fresh. For meat and byproducts from cattle, swine, calves, and sheep, issue MP Form 412-3 and MP Form 93. The animal disease situation in the United States is such that the required statement on MP Form 93 can be routinely made.

For meat and byproducts from swine, add the following statement on MP Form 93, in block IV under c:

"There has been no outbreak of swine fever (hog cholera), swine vesicular disease, or Teschen disease in the United States of America during the previous 12 months;" and under d, the following: "No vaccine against swine fever (hog cholera) containing a live or attenuated swine fever (hog cholera) virus has been used in the United States of America during the previous 12 months."

For meat and byproducts from equines (horse, ass, mule) issue MP Form

414-3. The following typewritten statement should be added on the reverse of MP Form 414-3: "This consignment does not contain a mixture of any meat, byproducts, or any other product derived from any ruminant or swine, nor any other product derived from horse, ass, or mule."

(ii) Cooked. Meat/byproducts from all species must be fully cooked. UK considers meat fully cooked if pink juices cannot be expressed. Cooked beef fat tissue solids (CBFTS) and their raw materials must be from MPI certified plants. Issue MP Form 412-3. Add the following typewritten * statement on the reverse of MP 412-3: "I certify that the meat described in the schedule below has been prepared under the terms and conditions of an official certificate recognized by the Minister of Agriculture, Fisheries and Food, and the Secretary of State for Scotland in accordance with the provisions of the Imported Food Regulations 1968 (or the Imported Food (Scotland) Regulations 1968)."

(iii) Canned. Shelf-stable canned product from all species, packed in hermetically sealed metal or glass containers, may also be exported. Issue MP Form 412-3.

(iv) Product for U.S. military forces. Certification requirements are the same as for commercial shipments.

(v) "Papain" kidneys. When they are to be shipped for edible purposes, they must be (1) from federally inspected carcasses, (2) handled as edible product, (3) kept identified, and (4) packed in containers labeled "Beef Kidneys - Tendered with Papain--For Export Only."

(vi) Calves stomachs. Calves stomachs for the manufacture of rennet may be exported to UK under the following conditions:

1. They must be derived from inspected and passed animals.

2. Cartons may not bear the inspection legend and must be marked "not for human consumption - for export to UK."

3. On USDA/FSQS letterhead stationery, issue the following statements, signed by an MPI veterinarian:

a. The offals are derived from abattoirs which are subject to Federal meat inspection;

b. The offals are derived from animals which have been in the United States of America for at least 28 days immediately prior to slaughter;

c. There has been no outbreak of foot-and-mouth disease in the United States of America during the previous 12 months.

(vii) Casings. They must be:

1. Accompanied by a declaration on USDA letterhead stationery signed by an authorized veterinary officer stating that casings were cleaned and scraped.

2. Identified by approved label with inspection legend including an establishment number in the 3,000 series (Food Inspection Service). To be eligible for inspection mark, casings must be sanitarily handled and from official plants, or must be packed under Food Inspection Service.

3. Upon exporter's request, accompanied by MP Form 415-5.

(viii) Fats, oils.

1. Certification. Issue MP Form 412-3. Original must accompany shipments. Shipments arriving without certificate will be refused entry. Include the following on the export certificate:

a. Location of tanks. For example, Port #3 or Starboard #2 shall be shown in the space for "Shipping Marks" and "Stamp Numbers." Tanks shall be identified again in the "No. Column" as P-3 or S-2.

b. For each tank, the estimated product weight shall be listed in the

weight column. Such weight may be obtained from marine surveyor.

c. A statement of cleanliness should be made in the description column to read: "Tanks were inspected and found to be clean."

2. Requirements:

a. Ship tanks. They will be inspected and passed for cleanliness before product is loaded onto the ship. Marine surveyors will do this

mesenteric lymph nodes.

e. Make two transverse incisions in beef and equine livers to expose main bile ducts (Fig. 22.2).

f. Examine diaphragm after pleura removal by plant employee (in all species).

(5) Prohibited product. The following is prohibited entry into Italy:

a. Pork.

b. Meat from emergency slaughtered and/or emaciated animals, from tuberculosis reactors, and from animals with any form of tuberculosis or cysticercosis.

c. Meat treated with any coloring or preserving substance; exposed to ionizing radiation or ultraviolet rays; or sprayed with chlorine solutions.

(6) Fresh or frozen product. Only meat prepared according to Article 7 of the Italian list of technical requirements is eligible. Copies of this list may be obtained from RD. Product from processing plants must be properly identified as originating in approved plants. Refrigerated (unfrozen) meat must be from animals slaughtered not more than 5 days before shipping.

Horsemeat. Shipments of chilled or refrigerated (unfrozen) horsemeat will not be permitted entry into Italy later than 30 days after slaughter of the animals. Slaughter date(s) must be entered on MP Form 414-3; name of month must be spelled out.

(7) Labeling. Shipping container must bear a label so attached that it breaks when container is opened. The label must show plant's name and address, product's name, species, net weight, and packing date.

(b) Poultry Products

(1) Estrogen certification. Poultry products must be accompanied by MP Form 506, signed by a Federal veterinary inspector, and bearing the

following statement:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

(2) Italian examination. Poultry products entering Italy may be tested for estrogens, even when above certification is on the face of export certificates. Product showing positive results to the "mouse test" will be refused entry. In addition to an entry refusal, all USA poultry may be barred from Italy. Thus, MP Form 506 must not be issued unless it is certain that the product is, in fact, free of estrogens.

(3) Control. To prove that veterinary control was effected before shipment, each shipping and immediate container shall bear the inspection mark with the plant number.

(4) Parts. Poultry parts (skin attached), except wings, heads, necks, and feet may be imported. Wings and backs--institutional- or bulk-pack--may be imported into Italy only for production of poultry extracts (soups).

Each package shall be protected by a plastic wrapping or other suitable material and shall bear all mandatory information.

(5) Processed product. Poultry products with antioxidants must meet the following conditions:

1. The antioxidant must have been added separately to the fat before mixing with poultry meat.

2. The maximum allowable level of 303 Butyl oxyanisole in fat is 0.03 percent.

A statement indicating that these conditions were met shall be included on MP Form 506.

(6) **Pharmaceutical products.** Issue MP Form 412-3 if handled as an edible product. If otherwise, a certificate signed by an MPI veterinarian on USDA/FSQS letterhead must be issued stating that the product is from animals which were healthy before and after slaughtering. Certificate must also state that denaturation was not performed at the plant of origin. Organs must be free of lesions and alterations and must be collected in plants authorized for export to Italy.

Product must be frozen and packaged according to Italian specifications as described in Italian "List of Technical, Hygienic and Sanitary Guarantees and Conditions for Chilled Meat"

Package labeling must show species, name of exporter, anatomical denomination of product, and name of origin country.

22.50 JAMAICA

Meat Products

The following statement should be added to the export certificate covering fresh, frozen, cured, and/or smoked product: "The United States is free from Foot-and-Mouth Disease."

22.51 JAPAN

(a) Meat Products

Issue MP Form 412-3, and MP Form 412-13, Certificate for Export to Japan. Include the word "chilled" or "frozen," as applicable, on MP Form 412-3 under "description of product" and on MP Form 412-13 in block 2. For product containing meat and poultry, regardless which is predominant, issue only MP Form 412-3 and MP Form 412-13.

MP Form 412-13. Do not complete blocks 7 and 8 for fresh or frozen meat, and 9 and 10 for processed product. Complete block 6 for plants preparing cuts or packing byproducts. For meat, inspectors at other than origin plant may complete blocks 9 and 10, provided shipping invoice shows

slaughter date, name, and signature of inspector in charge of origin slaughter plant. Before shipping, exporters should request slaughter dates from origin plants. Indicate species for each item in block 1; for example, all beef franks must be shown as "beef," and franks made of beef, pork, and chicken as "beef, pork, and chicken."

Personal consumption entries of inspected and passed meat and meat products are permitted under simplified certification as provided in section 322.4 of the regulations. Such product need not be accompanied by MP Form 412-3 and MP Form 412-13 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

The package must be labeled to include: (1) name of product, (2) name and address of packer or distributor, (3) statement of net quantity of contents, and (4) official inspection legend including the official establishment number. In addition, the label must bear the following statement immediately below the product name: "The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

The required labeling must be applied to the carton by a printed adhesive label that will tear paper if removed and must be so placed on the carton that the label would be destroyed if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. Thus, labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.

(1) **Stomachs for edible use.**

(i) **Scalded.** Sodium gluconate, sodium metasilicate, sodium persulfate,

*
*
*

* and calcium oxide are not permitted for use in preparation of scalded beef tripe certified for export to Japan.
 * Other denuding agents listed in section 318.7 of the meat inspection regulations may be used.

* (ii) **Unscalded.** See section 22.17, (b), (2). In addition to the rumen and reticulum, properly cleaned omasa (pecks), abomasa (true stomachs), nuchal ligaments, and anchilles tendons may be exported to Japan under inspection marks and edible certification.

(2) **Intestines.** Beef intestines (small and large) may be exported as edible product bearing the inspection legend, provided they are properly cleaned, packed, and frozen, and are accompanied by MP Form 412-3 and MP Form 412-13. Cartons should be labeled "beef intestines - for export to Japan."

Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the inspection legend and be labeled "scalded pork large intestines - for export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "chitterlings."

(3) **Pork uteri.** Nongravid uteri from gilts may be exported as edible product and certified on MP Form 412-3. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process must be condemned. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed, and frozen. "Hot" freezing is not permitted. Cartons must be prominently labeled "Pork Uteri for Export to Japan."

Additional inspection supervision, requested to insure that the certification requirements are satisfied, is reimbursable as provided in Part 350 of the regulations and section 26.2.

(4) **Processed product.** Hams, bacon, and corned beef may contain up to 70 ppm of sodium nitrite. Such substance is prohibited in other products. Product labeled "beef jerky," "natural beef jerky," or "beef jerky sectioned and formed" should not contain nitrate or nitrite. Product labeled as "beef jerky ground," "beef jerky sausage," or "beef and soya jerky" are sausage products and may contain up to 70 ppm of nitrate or nitrite. This may be confirmed only by an MPI laboratory. The product description entered on MP Forms 412-3 and 412-13 should coincide exactly with the product name approved by PLS.

(5) **Fresh beef.** For fresh (frozen) beef issue MP Forms 412-3 and 412-13. Hanging tenders and skirts are considered to be offals in Japan. There are also special requirements of Livestock Industry Promotion Corporation (LIPC) for U.S. beef cuts. Party requesting beef cut export certification shall inform the inspector whether the shipment involved is subject to LIPC requirements. If it is, the following information must be shown on the top (side) surface of all cartons: The grade, "U.S. Prime" or "U.S. Choice," name of cut, country of origin, name and establishment number of the packer, sex identification stated as "steer and/or heifer," the date packed, description of product, item number (as found in the "Meat Buyer's Guide," published by the National Association of Meat Purveyors), net weight (printed, not written), and finish of packing (frozen, chilled, etc.).

Example:

U.S. Choice Beef Rounds - from steer and/or heifer

Aloha Packing, Inc. - Est. No. 1234
 Date packed: January 1, 1977
 Description: Inside Rounds item
 No. 168
 Net Weight: 44 lbs. 20 kg
 Finish: Frozen

The product in each carton described as "steer and/or heifer" may consist entirely of meat only from steers, meat only from heifers, or a combination of the two.

The grade, "U.S. Prime" or "U.S. Choice" and sex designation, "Steer and/or heifer," must also appear on all certificates (MP 412-3 and MP 412-13) in association with the name of cut in the "Description of Product" (MP 412-3) and "Description of Item" (MP 412-13) space. The metric weights should be shown in addition to avoirdupois on certificates and on cartons. "USDA Accepted as Specified" must be stamped on all cartons.

The references to grade, sex, and "Meat Buyers Guide" specifications appearing on the cartons in a proposed export shipment must be confirmed by determining that the cartons in a shipment bear the "USDA Accepted as Specified" rubber stamp impression applied in accord with FSQS Meat Quality Division - Product Examination Service. The applicant for export certification must make the arrangements for this Meat Quality Division function to be carried out.

- * (6) Pharmaceutical products. For
- * hog pancreas glands, issue MP Form
- * 415-3 and the following additional
- * certification typed on the reverse:
- * "This byproduct was derived from
- * healthy animals, which passed ante-
- * and post-mortem inspection and were
- * found to be wholesome and free from
- * adulteration."
- * The statement "Pig Pancreas Glands
- * for Pharmaceutical Use Only - Export
- * to Japan" must be shown on export
- * certificates and on each shipping
- * container.

(b) Poultry Products

Poultry products for personal consumption are permitted entry under the same conditions as described for meat (22.51(a), above). On labels, substitute "poultry" for "meat," and "birds" for "animals."

MP Form 506 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 506, under "remarks," include the word "chilled" or "frozen," as applicable.

5. Ground or comminuted turkey or chicken may be exported without prior testing for Salmonella, provided it is accompanied by MP Form 506, bearing the Newcastle clause. Such products include those labeled "ground turkey," "ground chicken," "ground turkey meat," "ground chicken meat," "mechanically deboned turkey," "mechanically deboned turkey meat," and "mechanically deboned chicken meat." However, the Japanese Ministry of Health and Welfare reserves the right to test such shipments for Salmonella upon arrival and exporters should be aware of such testing and

possible rejection as a result of such test.

Exporters may choose to pretest such products for Salmonella and obtain certification prior to export. If so, the following establishment sampling requirements must be met for each lot:

a. Plant will randomly select and separately collect 13 1/2-pound samples from each lot. Twenty-five gram portions of each sample will be analyzed for Salmonella following the method outlined in the Microbiological Laboratory Guidebook. Samples may be composited by laboratory.

In this sampling, a lot is the total production of one shift's operation, processed by one basic process from one basic raw material, and packaged in one type and size containers; a shift is the processing period operated with the same personnel with a maximum of 12 hours or entire production for the day if less than 12 hours.

b. In addition to plant sampling, the inspector should sample to verify plant findings. He should have plant personnel draw 1/2-pound companion samples as they perform their routine sampling of finished product. The establishment should notify inspector of sampling times so he can be present if he wishes. In either event, the plant employee will take the two identical samples and the inspector will choose one at random. The inspector's samples should be sealed, frozen, and kept under security. The inspector can choose one or more of the 13 samples and send those selected to the MPI laboratory at his discretion, based upon plant production history. Such samples should be identified with the phrase "Export Certification Salmonella."

Plant samples should be sent to an independent laboratory for Salmonella analysis. Copies of the analysis results must be sent to the plant and inspector in charge.

Lots or portions of a lot may be

certified for Salmonella only on the basis of negative findings in all 13 samples submitted.

If all sample results are negative for Salmonella, the following certification statement should be entered on MP Form 506: "Random samples selected from the lot were analyzed for Salmonella and were found to be negative."

Arrangements satisfactory to the inspector in charge must be made for the identification and control of production lots pending the receipt of laboratory results.

Additional inspection supervision, required to insure that the certification requirements are satisfied, is reimbursable as provided for in Part 350 of the regulations and section 26.2 of this Manual.

(1) Ready-to-cook (all classes). A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the Manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached, the statement "portion of shank attached" shall be entered on MP Form 506 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and "for export to Japan" appear clearly and prominently on the label identifying the product.

(2) Ducks. Ducks with head and feet attached may be exported to Japan.

All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness. Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to PLS for approval before use.

(3) **Cables.** Each shipment must be accompanied by MP Form 506. Cables sent subsequent to arrival of product without MP Form 506 will not be accepted.

(4) **Metric Weight.** Japanese regulations require use of metric weights on food containers. Net weight on containers of poultry for export to Japan may be expressed in metric units without any additional label approval by the Washington office, provided each shipping container is marked "for export." Deviations from this may result in shipment being held at port of entry.

22.52 JORDAN

Beef carcasses and cuts may be exported to Jordan without special requirements. Issue MP Form 412-3.

22.53 KENYA

Meat Products

Issue MP Form 412-3. For casings, issue MP Form 415-5.

22.54 KOREA (SOUTH)

(a) Meat Products

Issue MP Form 412-3 for all meat, meat food products and byproducts.

1. Nongravid pork uteri from gilts may be exported as edible product. For inspection, chilling, packing and certification, see section 22.51(a)(3). Cartons must be prominently labeled "Pork Uteri for Export to South Korea."

2. Unscaled stomachs and intestines may be exported as edible product. For inspection, cleaning of tripe, marking of containers and certification, see section 22.17(b). *

(b) Inedible Products

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.

2. Collected immediately after emptying rumen of loose contents.

3. Characteristically inedible by natural appearance or by application of powdered charcoal.

4. Labeled "Inedible (species) Rumen Pillars" and include (a) packer's name, address, and establishment number without official inspection legend, (b) net weight (in pounds), (c) "keep frozen" or "keep refrigerated," as applicable, and (d) "For Export to Republic of Korea."

5. Accompanied by MP Form 415-3. The following statement must be shown on MP Form 415-3: "The material described hereon originated in a plant operating under Federal inspection and is from animals that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

(c) Import Permit

The importer must obtain an import permit from South Korean Ministry of Agriculture and Fisheries for each shipment of edible and inedible products. *

22.55 LEBANON**Meat Products**

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

22.56 LIBYA**Poultry Products**

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

22.57 LUXEMBOURG**Meat Products**

Issue MP Form 412-3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

22.58 MALAYSIA**(a) Meat Products**

Issue MP Form 412-3.

(1) **Certification.** MP Form 412-3 shall be accompanied by a veterinary certificate on USDA letterhead stating:

1. The country was free from foot-and-mouth disease and rinderpest for 6 months immediately before slaughter of animals from which products were derived.

2. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

3. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6

months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

4. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) **Permit.** An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

(b) Poultry Products

(1) **Turkeys.** MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) **Other poultry.** Poultry other than turkeys, require the following statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection.

The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(3) Cooked poultry. Except for turkeys, as above specified, only hermetically canned cooked poultry may be exported to Malaysia without the general certificate.

(4) Veterinary Services. To meet the requirements of above statement regarding examination of poultry on the farm and on adjoining farms, plant management shall contact the local VS veterinarian, and arrange for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge.

22.59 MALTA

Poultry Products

Issue MP Form 506 without additional statements for all shipments.

22.60 MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

22.61 MEXICO

Meat Products

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b).

22.62 NETHERLANDS

(a) Meat Products

Besides the regular export certificate (MP 412-3), issue MP Form 412-9-1 for fresh/frozen meat and MP 412-9 for processed meat food products.

(1) Fresh product. The following fresh and frozen products from animals slaughtered in USA are eligible for entry:

a. Beef cuts, with or without bone, weighing at least 6.6 pounds. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

b. Beef tails and beef or horsemeat tenderloins of any weight.

c. Pork bellies, ham shoulders, and loins.

d. Fresh lamb, mutton, or horsemeat, individual cuts weighing not less than 6.6 pounds.

e. Byproducts--livers, kidneys, tongues, stomachs (without mucous membrane; no omas), intestines, brains, hearts, spleens, cleaned gullets, ears, feet, thymus, and pancreas.

(2) Inspection marks. Livers of all species must be branded with hot iron. All meat cuts and individual pork jowls, organs, and edible byproducts must be marked with legible ink stamp or branded with hot iron. Marks of inspection are not required on beef tails, kidneys, hearts, and tongues of swine, sheep, goats, and of cattle less than 3 months old.

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests for product which should but does not bear brands must be denied. Such shipments "at exporter's risk" are not permitted.

(3) Inspection procedures.

a. Livers. Beef and sheep livers shall be inspected as follows:

1. Open bile duct by usual method.
2. Make a transverse incision not

longer than 2 inches and approximately 3/4 inches deep across the omasal impression of the liver visceral surface, cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2 inches and approximately 3/4 inches deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

b. Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

(4) *Trichinae* treatment, certification. For product containing pork muscle tissue, one of the following statements must be typed on MP Form 412-9 below the health certification (Block IV), or on the reverse of MP Form 412-9-1, and signed by an MPI veterinarian:

a. The pork has been examined for *trichinae* and has been found free of any infection.

b. The pork has been kept without interruption at a temperature of at least -15° C. (+4° F.) for at least 3 weeks.

c. The pork has been heated to an internal temperature of at least 80° C. (176° F.).

Exception. *Trichinae* treatment of pork may be carried out in a "Free Trade Zone" in Netherlands.

Product not complying with any of the above statements may, at exporter's request, be certified with the following statement typed on MP Form 412-9 or MP Form 412-9-1:

"To be stored at an internal temperature of at least -15° C. in a Free Trade Zone in the Netherlands for at least 3 weeks."

(5) Rendered fats; antioxidants.

The following antioxidants may be added to rendered animal fats or to

combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (318.7), but may be used for export only (318.8).

Certification. Besides MP Form 412-3, an MPI veterinarian shall complete a certificate in the following form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at _____, certifies: that the edible rendered fats packed in (description of packing), gross weight _____, net weight _____, and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at _____, on _____.

(Signature)

(6) **Meat animals.** These animals, as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

(7) **Casings.** Issue MP Form 413.

(8) **Product not for human food.**

Inedible products are not eligible for importation into the Netherlands.

Calf stomachs, rennet, and other edible byproducts or organs intended for pharmaceutical use in a Dutch plant may be shipped as inedible, without U.S. inspection legend and without being denatured, provided they are properly identified. Issue MP Form 415-3 and a statement on reverse of form or on USDA/FSQS stationery certifying that the product (1) is derived from unconditionally approved animals that were slaughtered at Est. (number), inspected and found wholesome, and (2) is consigned for pharmaceutical use only.

Shipping containers must be prominently marked " (Product's name) For Pharmaceutical Use - For Export to the Netherlands."

(b) Poultry Products

Each shipment must be accompanied by MP Form 506 with required statement. Cables or letters sent subsequent to arrival of product will not be accepted.

All exports to Netherlands must meet the same requirements on estrogens as for Italy. Certifying procedures and statement on MP Form 506 are also the same.

Export certificate for processed poultry products (canned goods, etc.) to Netherlands may be issued by authorized MPI personnel.

Except for sterile canned poultry product (in jars or cans), all processed poultry product must be

additionally certified on the MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

22.63 NETHERLANDS ANTILLES

Issue MP Form 412-3 for meat and MP Form 506 for poultry.

22.64 NEW CALEDONIA

Meat Products

Issue MP Form 412-3 with the following statement typed on the reverse: *

"I further certify that in accordance with official declaration by the Veterinary Services of the U.S. Department of Agriculture, the United States is free from rinderpest (bovine pest), contagious bovine pleuropneumonia, foot-and-mouth disease (aphthous fever), and hog cholera (pork pest)."

The export certificate and the statement must be signed by the same MPI veterinarian. *

The animal disease situation in the United States is such that the required statement can be routinely made. *

22.65 NEW ZEALAND

(a) Meat Products

(1) **Beef.** Issue MP Form 412-3 with the following statement typed thereon: "The United States is free from foot-and-mouth disease."

(2) **Casings.** They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.4 (Form No. 1) and 22.5 (Form No. 2).

A certificate including Form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by

Chart 22.4 - Exporter's certificate

Form No. 1

I, (give name and status) of the (give name of premises), (where casings are produced or prepared situated at or near (give name of town) in the country or district of (country), in the country or State of (State) do hereby solemnly and sincerely declare that the sausage casings more particularly described below to be shipped by _____ of _____, to _____ of _____.

- a. Were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter;
- b. Were found to be healthy and in every way suitable for human consumption;
- c. Are sound, healthful, wholesome, and otherwise fit for human consumption;
- d. Have not been treated with chemical preservatives or other foreign substances injurious to health;
- e. Have been handled only in a sanitary manner; and
- f. Were not exposed to contagion prior to exportation.

Description of Casings

Number and Description of Packages	Description of Casings	Brands and Marks

And, I make this solemn declaration conscientiously believing the same to be true, and by virtue of the provision of (state here under what statutory provisions the declaration is made).

Signed _____"

Declared at _____, this _____ day of _____ 19____,
before me.

Signed _____"

Chart 22.5 - Veterinarian's certificate

Form No. 2

Government veterinarian's certificate to accompany sausage casings to New Zealand:

"I, _____, a duly qualified veterinarian, now employed by the Government of _____, hereby certify that I have no reason to doubt the correctness of the above declaration in any particular. Dated at _____ this _____ day of _____ 19____.

Signed _____"

(Veterinary Officer in Charge -
Meat Inspection Program)

exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall assure casings' origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.

(b) Poultry Products

Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment; (2) an MP Form 506 is issued by a Federal inspector with the following statement:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to the processing plant in the preceding 6 months, and all products were cooked to a temperature of 70 degrees centigrade for at least 15 minutes and immediately sealed in a covering such as cryovac bag or sealed in such a covering prior to cooking."

For shelf-stable canned poultry products, the following statement should be typed on the MP Form 506:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the U.S. Department of Agriculture and were cooked to an internal temperature of at least 110° C. for 20 minutes in sealed cans."

22.66 NIGERIA

Meat and poultry may be exported to Nigeria under special certification.

In addition to MP Form 412-3 or MP Form 506, Nigeria requires two "free sale" certificates, one signed by an MPI inspector and one by a plant official. The one to be signed by an inspector may be typed on the certificate as follows:

"It is hereby certified that the sale of the product described herein would not constitute a contravention of the laws of this country."

The statement to be signed by a plant official should be typed on plant stationery as follows:

"It is hereby certified that the following goods were manufactured in this country in accordance with the law. Their sale in this country would not constitute a contravention of such law.

Description _____
 Number of packages _____
 Marks and numbers _____
 Name of manufacturer _____
 Country of manufacturer _____
 Date _____ Signed _____."

Metric Weights: All immediate and shipping containers for meat and poultry exports must show metric weights only. Avoirdupois or dual weights are unacceptable.

22.67 NORTHERN IRELAND

Poultry Products

Fully cooked poultry products are accepted, provided (1) an import license is issued by Northern Ireland Ministry of Agriculture and accompanies each consignment; and (2) an MP Form 506 is issued by a Federal veterinary inspector with the following statement: "Poultry covered by this certificate received ante- and post-mortem inspection and the product has been heat treated to the requirements of Federal Authority."

22.68 NORWAY**(a) Meat Products**

Certificates shall be visaed by consul. Imports by license only. Pork may be exported if the following statement is typed on the reverse side of MP Form 412-3 and is signed by an official veterinarian: "I certify that the swine from which this pork is derived originated in a State that has been declared free from hog cholera." Since the United States is free of hog cholera, the statement may be routinely provided. Any change in the status of this disease will be promptly communicated.

Casings. The following certification may be given on letterhead stationery: "I certify that the casings herein described were from healthy animals (cattle, horses, swine, sheep, or goats) slaughtered in a slaughterhouse in this country and received ante- and post-mortem veterinary inspection at time of slaughter. The product is declared fit for human consumption. The casings are clean and sound and were prepared in a sanitary manner and do not contain preservatives other than common salt (NaCl), and no coloring or bleaching agent. The barrels were thoroughly cleaned before leaving the plant and have not been used for products harmful to meat.

<u>Tarmsort</u>	Antall Kolli	Vekt.
(Casings)	(No. of	(Weight)
	Packages)	

Veterinaerens Kontrollmarke Pa Kolli
(Veterinary Inspector's Marks on the Packages)

Avsender	Addressee
(Consignor)	(Address)

Mottaker	Bestemmelsessted
(Consignee)	(Destination)

Fraktmerke
(Shipping Marks)

(Signature)

Kontrollveterinaer
authoriset av.

(Veterinary Inspector
authorized by)

Veterinaedirektoratet mads Gaustad."

(b) Poultry Products

Products with phosphates are not permitted entry. However, MP Form 506 can be completed without statement on phosphates.

22.69 OMAN

Meat/meat food products/meat byproducts. Issue MP Form 412-3.

22.70 PAKISTAN**Poultry Products**

Before MP Form 506 is issued, the inspector must assure that all specifications in the bids are met, and poultry was slaughtered by means acceptable under Moslem law. The following statement, in conformity with Moslem law, shall be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding out of the carcass in preparation for dressing and evisceration."

22.71 PERU**Meat Products**

Unscalded stomachs. See 22.17(b).

22.72 POLAND**Meat Products**

Lard may be exported to Poland under the same requirements outlined in section 22.39(a)(2)(viii).

Antioxidants and permitted amounts are:

1. Propyl gallate, octyl gallate, dodecyl gallate, or any combination of the three - up to 100 mg/kg

2. Butylated hydroxyanisole (BHA) - up to 200 mg/kg

Butylated hydroxytoluene (BHT) - up to 200 mg/kg

Any combination of BHA and BHT - up to 200 mg/kg

3. Any combination of gallates with BHA or BHT or BHA plus BHT - up to 200 mg/kg

4. Citric acid - up to 100 mg/kg

5. Natural and synthetic tocopherols - up to 200 mg/kg

Data on antioxidants used must be included on the export certificate and on the true container labels. In the case of bulk shipments, a placard secured to the hatch should bear the antioxidant data and the export stamp.

For containerized shipments of packaged lard the following statement must be typed in the description column on the export certificate: "The container for this product has been inspected and found free of odors. Container No. ___."

Export certificate shall be visaed by consul of that country.

Pork. Besides the regular export certificate, the following letterhead certificate, signed by an MPI veterinarian, should accompany shipment of pork:

1. Meat is derived from hogs slaughtered in a federally inspected establishment under continuous veterinary supervision.

2. Meat is derived from animals which received veterinary ante- and post-mortem inspection.

3. Meat is sound and fit for human consumption with no indication of hog cholera (swine fever) or other contagious animal disease.

4. There is no foot-and-mouth disease in the United States.

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22.73 PORTUGAL

Meat/Poultry Products

They are subject to laboratory testing by the Portuguese Government for organisms harmful to human and/or animal health; however, a special certification is not required. Issue only MP Form 412-3 for meat products and MP Form 506 for poultry products.

22.74 ST. VINCENT ISLAND

Meat Products

Add to export certificate covering fresh, cured, or smoked products, the statement "The United States is free from foot-and-mouth disease."

22.75 SALVADOR (El)

Meat Products

Export certificate must be visaed by consul of that country.

22.76 SAUDI ARABIA

Fresh (chilled or frozen) carcasses, sides, quarters, and other cuts of male cattle not over 5 years old, of sheep not over 3 years old, and of poultry may be exported.

Each carcass (side or quarters, if cattle) must (1) bear legible U.S. importation legend, (2) be free from any preservatives, (3) have kidneys removed, and (4) be wrapped in clean white cloth.

Frozen, precut and prepackaged meat and poultry must bear bilingual labels indicating that Islamic slaughter was used, date of packaging or freezing, and expiration date in addition to other required label features. Chilled meat and poultry must arrive in Saudi Arabia within 5 days after slaughter, and frozen meat and poultry within 3 months after slaughter.

(a) Certification

For meat, issue MP Form 412-3 with the following certification on the reverse:

*
*
*
*
*

*
*
*
*
*
*

"I hereby certify that the beef/sheep described herein is from animals whose average age is ____ years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

For poultry, issue MP Form 506 with the following certification in the remarks section:

"I hereby certify that the poultry described herein is from birds which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

Certificates and statements must be dated, signed by an MPI veterinarian, and show his official title. Certificates must be legalized by Arabian-American Chamber of Commerce or by Arabian consul.

(b) Special Requirements

(1) Certificate of Muslim slaughter. In addition to FSQS certification, the exporter must obtain the following certificate of Muslim slaughter by a member of an Islamic Center:

"The sheep/beef/poultry covered by this certificate was slaughtered in accordance with Muslim procedures; it was slaughtered by means of a sharp knife, cutting through the skin, jugular vein, and trachea, to result in thorough bleeding of the carcass in preparation for dressing and evisceration. A desensitizing technique was not used. The name of Almighty God was mentioned as the animal was slaughtered: 'BISMILLA WA ALLAH AKBAR'."

This certificate must also be legalized as in (a) and must accompany all shipments.

(2) Saudi Arabia standards.

Exporters should become familiar with the specifications described in Saudi Arabia Standard No. 40, which are not subject to FSQS certification. Copies of these specifications, the list of Islamic Centers, and telephone numbers of Arabian-American Chambers of Commerce in the U.S. are available from RD and FPS.

(c) Shipments for U.S. Personnel

The certificate of Muslim slaughter may be waived if products are shipped for consumption by U.S. personnel in Saudi Arabia. Obtain and file with triplicate copies of export certificates (MP Form 412-3 or 506) a written statement from the party applying for certification that the shipment is destined for consumption by U.S. personnel and full responsibility is accepted for possible problems in gaining entry of the shipment into Saudi Arabia as certified.

22.77 SINGAPORE

(a) Meat Products

An MPI veterinarian must sign all certificates and supplementary statements. Type name and "MPI Veterinarian" below signature.

Carcasses, parts, and products (chilled, frozen, dried, dehydrated, salted, pickled, or smoked), must be accompanied by the following:

1. A meat inspection certificate, MP Form 412-3, with the following additional statement:

"The products for export to Singapore are fit for human consumption and every precaution has been taken to prevent contamination prior to export."

2. A general veterinary certificate on USDA letterhead that:

"The country was free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the date of export to Singapore."

In the case of pork, a statement in

addition to the above that "The pork or pork products described herein are derived from animals which originated in (Name of State) which was free of hog cholera during the last 6 months. The United States is free of swine vesicular disease."

Canned product. For vacuum-packed, hermetically sealed, heat-treated, canned products, meat or poultry, MP Form 412-3 or MP Form 506 must have the following additional statements:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) were prepared with meat from animals or birds subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary supervision, and are fit for human consumption.

NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the Primary Production Department, Government of Singapore, for approval. Shipments must not be made until such approval is obtained.

The same MPI veterinarian must sign all certificates (followed by "DVM") and all supplementary statements. Initials alone are not acceptable. Name must be typed below signature. Official USDA crimp seal over the signature is preferred. If it is not available, use official inspection legend (applied with rubber brand) or "Approved for Export" stamp.

Canned pork and beans which are not amenable to the Meat Inspection Act may be certified under Part 350 of the regulations (Certification Service). (R) The product shall be accompanied by a declaration from the manufacturer stating:

(1) The meat content of the product

(including fat);

(2) That the product has been prepared from sound and wholesome ingredients;

(3) That the product has been heated to _____ (degrees centigrade) for _____ minutes;

(4) That every portion of the contents has been heated to a temperature of not less than 100° C.

The above declaration shall be countersigned by an MPI veterinarian stating that he has no reason to doubt the truth of the manufacturer's declaration and that he is satisfied with the cleanliness and manufacturing practice of the processing plant. This certificate may be typed on company letterhead. Veterinarian countersigning certificate should include "MPI Veterinarian" under his signature. An MP Form 412-3 will not be issued.

(b) Poultry Products

The following statement, certified by an MPI veterinarian, must be typed on MP Form 506 under remarks:

"The country from which the poultry is derived was free from foot-and-mouth disease and rinderpest for the last 6 months and immediately prior to slaughter and export of the poultry. The poultry and/or poultry products are free from evidence of fowl pest and fowl cholera."

(c) Slaughter Date

Slaughter dates must be shown on export certificates and on shipping cartons of all frozen or chilled meat and poultry products exported to Singapore.

If a shipment contains products from animals or birds slaughtered on different days, the first and the last date of slaughter must be shown on the certificate and on each carton. For example, if animals or birds were slaughtered December 1, 5, 19, and 23, indicate "slaughter period: December 1 through 23."

22.78 SPAIN**Meat Products**

(1) Fresh (chilled) meat may be imported only in the form of sides or quarters in wrappers which have been approved by the Spanish Directorate General for Public Health. Exporters may obtain approval of such wrapping materials through their Spanish inspectors. Time from slaughter to unloading of fresh meat at Spanish ports may not exceed 15 days.

(2) Frozen meat in cartons (cuts or boneless) must show slaughter dates. Slaughter to date of unloading at Spanish ports shall not exceed 3 months. Weight on cartons in metric units.

(3) Fresh (chilled or frozen) pork containing striated muscle is not eligible for importation into Spain.

* This ban does not apply to pork
* tongues and other pork offals.

(4) Consumer size packages must bear labels printed in Spanish, and must show:

1. Date of packaging or storage termination date. This must not be coded.

2. Weight in metric units.

3. Lot number or other identification of manufacture. This may be coded.

4. Country of origin, as "Product of USA."

5. Directions for preparation or use of the product, if applicable.

6. For product marketed under a distributor's name or trade mark, labels must show Est. No. of producing plant preceded by "Manufactured by."

(5) Beef tripe. Must be washed and scalded without chemicals.

(6) Certification. Issue MP Form 412-3. Face of certificate must show:

1. Name, address, and Est. No. of slaughter or processing plant.

2. Means of transportation - name of vessel.

3. Name and official title of veterinarian signing certificate (beneath signature).

The following statement shall be typed on the reverse of MP Form 412-3:

"I certify that the meat described herein is from animals slaughtered in a legally-authorized slaughterhouse in the United States and were subject to official ante- and post-mortem inspection. The meat is fit for human consumption and has not been treated with any unapproved additive nor with any other substance that is noxious to human health. It has been handled under the best hygienic and sanitary conditions and is fit for human



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

NOVEMBER 1978

CHANGE: 78-11

MAINTENANCE INSTRUCTIONS

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(§ 307.4(d)(3) continued)

such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after completion of his daily tour of duty under the provisions of §307.6(b).

§ 307.5 Overtime and holiday inspection service.

(a) The management of an official establishment, an importer, or an * exporter shall pay the Food Safety and Quality Service \$14.72 per hour per * Program employee to reimburse the Program for the cost of the inspection service furnished on any holiday as specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday.

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in * September; Columbus Day, the second Monday in October; Veterans' Day, * * November 11; Thanksgiving Day, the fourth Thursday in November; Christmas Day, * December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall become a holiday.

§ 307.6 Basis of billing for overtime and holiday services.

(a) Each recipient of overtime or holiday inspection service, or both, shall be billed, at the rate established in § 307.5(a), in increments of quarter hours. For billing purposes, 8 or more minutes shall be considered a full quarter hour. Billing will be for each quarter hour service rendered by each Program employee.

(b) Official establishments, importers, or exporters requesting and receiving the services of a Program employee after he has completed his day's assignment and left the premises, or called back to duty during any overtime or holiday period, shall be billed for a minimum of 2 hours overtime or holiday inspection service at the established rate.

(c) Bills are payable upon receipt and become delinquent 30 days from the date of the bill. Overtime or holiday inspection will not be performed for anyone having a delinquent account.

§ 350.5 Application for service.

Any person who desires to receive service under the regulations in this part for meat or other product eligible therefor under such regulations may make application for service to the Administrator, upon an application form which will be furnished by the Administrator upon request.

§ 350.6 Denial or withdrawal of service.

(a) If any person has applied for service for meat or other product not eligible therefor under the regulations in this part, or has failed to make proper application for service or to pay fees and charges due for service furnished or to be furnished to him under the regulations in this part, or if the service cannot be furnished to any person applying therefor because of lack of available inspectors or other administrative reasons, the service may be denied to such person by the Administrator until the condition justifying such denial is corrected.

(b) Service under the regulations in this part may also be denied to any person by the Secretary for such period as he may deem proper, if it is determined, after opportunity for hearing before a proper official in the Department, that such person has been responsible for any willful misrepresentation to the Department concerning any meat or other product for which service has been requested under the regulations, in this part, or that such person has been responsible for the use without authority, or the imitation, of any marks or certificates of Federal meat inspection on or with respect to any meat or other product, or has otherwise been responsible for any fraudulent or deceptive practice with respect to such service, or that such person has interfered with or obstructed any inspector in the performance of his duties under the regulations in this part, or attempted to do so. When the Administrator determines that the public interest so requires, he may deny or withdraw service provided for in this Part, without a hearing, pending final determination of the matter. The applicant or recipient of service involved shall be notified of the Administrator's decision to deny or suspend service and the reasons therefor, in writing, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to deny or suspend the service shall be effective upon such oral or written notification, whichever is earlier, to the applicant or recipient of service. If such notification is oral, the Administrator shall confirm such decision and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the applicant or recipient of service, in the manner prescribed in § 1.147(b) of the rules of practice (7 CFR 1.147(b)).

§ 350.7 Fees and charges.

(a) Fees and charges for service under the regulations in this part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant of a statement as to the amount due.

(§ 350.7 continued)

(c) The fees to be charged and collected for service under the * regulations in this part shall be at the rate of \$12.60 per hour for base time, * \$14.72 per hour for overtime including Saturdays, Sundays, and holidays, and * \$22.48 per hour for laboratory service, to cover the costs of the service and * shall be charged for the time required to render such service. Where appropriate, this time will include but will not be limited to the time required for the travel of the inspector or inspectors in connection therewith during the regularly scheduled administrative workweek.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

§ 350.8 Scope and applicability of rules of practice.

The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this part (9 CFR Part 350).

[23 F.R. 9982, Dec. 23, 1958, as amended at 32 F.R. 13115, Sept. 15, 1967; 35 F.R. 6856, Apr. 30, 1970]

PART 351-CERTIFICATION OF TECHNICAL ANIMAL FATS FOR EXPORT

AUTHORITY: The provisions of this Part 351 issued under secs. 203, 205, 60 Stat. 1087, 1090; 7 U.S.C. 1622, 1624.

SOURCE: The provisions of this Part 351 appear at 40 FR 58627, December 18, 1975.

DEFINITIONS

§ 351.1 Meaning of words.

Words used in this Part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 351.2 Terms defined.

When used in this Part, unless the context otherwise requires:

- (a) "Department" means the United States Department of Agriculture.
- (b) "Program" means the Meat and Poultry Inspection Program of the Food Safety and Quality Service of the Department.
- (c) "Administrator" means the Administrator of the Food Safety and Quality Service of the Department, or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead.
- (d) "Circuit supervisor" means an employee of the Program assigned to supervise and perform official work in a circuit. Such employee is assigned by and reports directly to the Administrator or person designated by him.
- (e) "Inspector" means an employee of the Program or a cooperating State.

(§ 351.5(c) continued)

shipping technical animal fat from the plant or facility and storing and exporting such technical animal fat, and a written description of the shipping, receiving, and inventory records maintained for technical animal fat.

(d) The Administrator will determine, on the basis of all information available to him, whether the arrangements at the plant or storage facility are such as will assure that certifications of technical animal fat will be correct, and, if so, will grant the application for certification service. An applicant will be given an opportunity to present his views prior to refusal of the service.

§ 351.6 Official number.

The Administrator will assign a certified technical animal fat plant number to each plant granted service. Such number shall be preceded by the letter "C" and be used to identify all certified technical animal fat prepared or stored by the plant.

§ 351.7 Administration of certification service program.

(a) The regulations in this Part shall be administered by the circuit supervisor for the jurisdiction in which is located the certified plant or plants for which application for certification service is made, and such assistants as may be necessary will be assigned by the Administrator.

(b) The Administrator may enter into a cooperative agreement with any recognized State for the conduct by State employees of any surveys, examinations, and other activities involved in the administration of the regulations in this Part. However, certifications under these regulations may be issued only by Program employees, as provided in § 351.3.

FEES

§ 351.8 Charges for surveys of plants.

Applicants for the certification service shall pay the Department for
* salary costs at \$12.60 per hour for base time, \$14.72 per hour for over-
* time, travel and per diem allowances at rates currently allowed by the
* Government travel regulations, and other expenses incidental to the
initial survey of the rendering plants or storage facilities for which
certification service is requested.

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*

§ 351.9 Charges for examinations.

* (a) The fees to be charged and collected by the Administrator for
* examinations shall be \$12.60 per hour for base time and \$14.72 per hour for
* overtime including Saturdays, Sundays, and holidays, as provided for in
* § 351.14, and \$22.48 per hour for any laboratory service required to deter-
mine the eligibility of any technical animal fat for certification under the
regulations in this part. Such fees shall be charged for the time required
to render such service, including, but not limited to, the time required for
the travel of the inspector or inspectors in connection therewith.

*
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*

(b) Charges may also be made to cover the actual cost of travel and per diem allowance at rates currently allowed by the General Services Administration, and other expenses incurred by the Department in connection with such examinations and laboratory service.

FACILITIES AND OPERATIONS

§ 351.10 Facilities.

(a) Facilities for the preparation, identification, and storage of the technical animal fat to be certified shall be furnished and maintained by the certified plant in accordance with this section.

(b) The operator of the certified plant shall provide at the plant, rooms, compartments, and equipment needed to maintain the identity of certified technical animal fats and materials used in their preparation, and separation of such articles from other products. Such rooms, compartments, and equipment shall be conspicuously marked with the phrase "Certified Technical Animal Fat" whenever they contain these fats.

§ 351.11 Identification and separation of technical animal fats for certification and materials for use therein; removal of wrappers, etc.; cleaning of equipment.

(a) All technical animal fat to be offered for certification under this Part and materials to be used in the preparation of such fat, and all certified technical animal fat, shall be identified and kept separate from other products from the time of receipt at a certified plant and throughout processing or handling at such plant. All wrappers and packaging shall be removed from the source materials to the fullest extent practicable before the materials are rendered at the plant.

(b) If a plant's operations are within the provisions of § 351.14(b)(3), all equipment shall be cleaned before it is used for receiving, preparation, or storage of certified technical animal fats or material to be used in preparation of such fats. Such cleaning shall be done in such manner as to prevent contamination of such certified fats or source material with materials that are unacceptable under § 351.3.

§ 351.12 Circuit supervisor to be informed when plant operates.

The operator of each certified plant shall inform the circuit supervisor, in advance, when the plant's work schedule will include preparing technical animal fats for certification and identify the approximate days and hours when operations will begin and end.

§ 351.13 Inspectors to have access to certified plants at all times.

For the purpose of administering the regulations in this Part, inspectors shall have access at all times by day or night to every part of a certified plant.

§ 351.14 Processes to be supervised; extent of examinations.

(a) All processes used in the preparation of certified technical animal fats at any certified plant shall be subject to supervision by an inspector. Certified plants shall not prepare any technical animal fat for certification under the regulations in this Part, except in accordance with such regulations.

(§ 354.75 continued)

Each product for which inspection service is requested shall be so arranged so as to permit adequate determination of its class, quantity, and condition as the circumstances may warrant.

§ 354.76 Time of inspection in an official plant.

The inspector who is to perform the inspection in an official plant shall be informed, in advance, by the applicant of the hours when such inspection is desired. Inspectors shall have access at all times to every part of any official plant to which they are assigned.

REPORTS

§ 354.90 Report of inspection work.

Reports of the work of inspection carried on within official plants shall be forwarded to the Administrator by the inspector in such manner as may be specified by the Administrator.

§ 354.91 Information to be furnished to inspectors.

When inspection service is performed within an official plant, the applicant for such inspection shall furnish to the inspector rendering such service such information as may be required for the purposes of §§ 354.90 to 354.92.

§ 354.92 Reports of violation.

Each inspector shall report, in the manner prescribed by the Administrator, all violations of and noncompliance with the Act and the regulations in this Part of which he has knowledge.

FEES AND CHARGES

§ 354.100 Payment of fees and charges.

(a) Fees and charges for any inspection shall be paid by the applicant for the service in accordance with the applicable provisions of §§ 354.100 to 354.110, both inclusive. If so required by the inspector, such fees and charges shall be paid in advance.

(b) Fees and charges for any inspection service shall, unless otherwise required pursuant to paragraph (c) of this section, be paid by check, draft, or money order payable to the Food Safety and Quality Service and remitted promptly to the Service.

(c) Fees and charges for any inspection pursuant to a cooperative agreement with any State or person shall be paid in accordance with the terms of such cooperative agreement.

§ 354.101 On a fee basis.

(a) Unless otherwise provided in this Part, the fees to be charged and collected for any service performed, in accordance with this Part, on a fee basis shall be based on the applicable rates specified in this section.

(§ 354.101 continued)

(b) The charges for inspection service will be based on the time required *
* to perform such services. The hourly rate shall be \$12.60 for base time and *
* \$14.72 for overtime or holiday work. *

(c) Charges for any laboratory analysis or laboratory examination of
* rabbits under this part related to the inspection service shall be \$22.48 per *
hour.

§ 354.105 Fees for additional copies of inspection certificates.

Additional copies, other than those provided for in §§ 354.141, 354.142, and 354.143, of any inspection certificates may be supplied to any interested party upon payment of a fee of \$2.00 for each set of five or fewer copies.

§ 354.106 Travel expenses and other charges.

Charges are to be made to cover the cost of travel and other expenses incurred by the Service in connection with rendering inspection service. Such charges shall include the costs of transportation, per diem, and any other expenses.

§ 354.107 Continuous inspection performed on a resident basis.

(a) Except as provided in paragraph (b) of this section, the charges for inspection of rabbits and products thereof shall be those provided for in § 354.101(b) when the inspection service is performed on a continuous year-round resident basis and the services of an inspector or inspectors are required 4 or more hours per day. When the services of an inspector are required on an intermittent basis, the charges shall be at the hourly rate provided for in § 354.101(b) plus the travel expense and other charges provided for in § 354.106.

(b) The applicant will be given credit when inspectors assigned to the applicant's official plant perform inspection for the Department of Defense on products accepted for delivery by the applicant to the Department of Defense. The amount of such credit will be based on a formula concurred in jointly by the Departments of Defense and Agriculture.

§ 354.109 Fees or charges for inspection service performed under cooperative agreement.

Fees or charges to be made to an applicant for any inspection service which differ from those listed in §§ 354.100 through 354.107 shall be provided for by a cooperative agreement.

§ 354.110 Disposition of fees for inspection made under cooperative agreement.

Fees for inspection under a cooperative agreement with any State or person shall be disposed of in accordance with the terms of such agreement. Such portion of the fees collected under a cooperative agreement as may be due the United States shall be remitted to the Service.

INSPECTION PROCEDURES; ANTE-MORTEM INSPECTIONS

§ 354.120 Manner of handling products in an official plant.

(§ 355.11 continued)

reimburse the Department for salary, travel cost, per diem allowance, and the like, expended incidental to any survey of the premises for which the inspection is requested, and in connection with any review of plans which may be made.

§ 355.12 Charge for service.

- * The fees to be charged and collected by the Administrator shall be \$12.60 *
 - * per hour for base time, \$14.72 per hour for overtime, including Saturdays, *
 - * Sundays, and holidays, and \$22.48 per hour for laboratory service to reimburse *
- the Service for the cost of the inspection service furnished.

SANITATION AND FACILITIES

§ 355.13 Sanitation.

Sanitary facilities and accommodations shall be furnished by every inspected plant. Of these the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. They shall be properly lighted and ventilated and of sanitary construction. They shall be separate from the rooms and compartments in which certified products are prepared, stored or handled.

(b) Modern hand-washing basins, including running hot and cold water, soap and towels shall be placed in or near toilet rooms.

(c) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet soil lines shall not be discharged into a grease catchbasin.

(d) Properly located facilities shall be provided for cleansing utensils and hands of all persons handling or preparing any products to be certified.

(e) Equipment and utensils used for preparing any products to be certified shall be of such material and construction as will make them susceptible of being readily and thoroughly cleaned.

(f) Trucks and receptacles used for inedible materials shall be of such construction as to permit ready and thorough cleansing, shall bear a conspicuous and distinctive mark, and shall be used exclusively for handling inedible material.

(g) Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any certified products, and all other parts of the inspected plant, shall be kept clean. There shall be no handling or storing of materials which creates an objectionable condition in rooms, compartments or places where certified products are prepared, stored or otherwise handled.

§ 355.14 Facilities.

Adequate facilities for the preparation and inspection of the products to be certified shall be furnished and maintained by the inspected plant. Of these the following are specifically required:

(§ 355.14 continued)

(a) A room or compartment adequately equipped for locking or sealing shall be provided for holding products prepared for certification or material used in their preparation which are identified as "U.S. retained," and such rooms and compartments shall be conspicuously marked with the phrase "U.S. retained" prominently displayed.

(b) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles including carcasses, parts of carcasses and other materials, shall be provided.

(c) Rooms or compartments adequate in size and properly equipped for holding samples of canned products prepared for certification under incubation, shall be maintained at the temperature specified in § 355.25(i).

(d) Furnished office room, including light, heat, janitor, and laundry service shall be provided rent free for the exclusive use of the inspector. These facilities shall be set apart for this purpose and provided with lockers suitable for the protection and storage of program supplies. Laundering of inspectors' outer work clothing shall be provided by the management of inspected plants.

§ 355.15 Inedible material operating and storage rooms; outer premises, docks, driveways, etc.; fly-breeding material; nuisances.

All operating and storage rooms and departments of inspected plants used for inedible material shall be maintained in clean condition, and shall be separate and apart from rooms and departments where certified products are prepared, handled, or stored. Docks and areas where cars and vehicles are loaded, and driveways, approaches and alleyways shall be properly paved and drained and the outer premises of every inspected plant shall be kept in clean and orderly condition. All catchbasins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. The accumulation on the premises of any material in which flies may breed, or the maintenance of any nuisance on the premises shall not be allowed.

§ 355.16 Control of flies, rats, mice, etc.

Flies, rats, mice, and other vermin shall be excluded from inspected plants and premises.

§ 355.17 Tagging equipment "U.S. rejected."

When necessary, inspectors shall attach a "U.S. rejected" tag to any equipment or utensil which is unclean or the use of which would be in conflict with the provisions of this part. No equipment or utensil so tagged shall again be used until made acceptable under this part and until removal of the tag. Such tag shall not be removed from the equipment or utensil by anyone other than an inspector.

§ 355.18 Drawings and specifications to be furnished.

Triplicate copies of complete drawings and specifications for remodeling

(§ 362.4 (a)(2) continued)

reject an application or request for service or deny or withdraw service under this paragraph without hearing, pending final determination of the matter, when he determines that the public interest so requires. The operator or applicant of such plant shall be notified of the Administrator's decision to reject the application or request for service or to deny or withdraw such service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to reject an application or request for service or to deny or withdraw the benefits of service under the Act shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the Administrator shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(b) For correctable cause.

(1) Basis for denial or withdrawal. An application or request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person whose establishment does not meet the requirements as to premises, facilities, and equipment, and the operation thereof, prescribed in the regulations to prevent the distribution of adulterated poultry or poultry products, or who has not received approval of labeling and containers to be used at the establishment as required by the regulations.

(2) Procedure. An application or request for service may be rejected, or benefits of the service may be otherwise denied to or withdrawn by the Secretary, as provided by this paragraph, after notice and opportunity for hearing before a proper official of the Department. The Administrator may reject an application or request for service or deny or withdraw service under this paragraph without hearing, pending final determination of the matter, when he determines that the public interest so requires. The operator or applicant of such plant shall be notified of the Administrator's decision to reject the application or request for service or to deny or withdraw such service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. The Administrator's decision to reject an application or request for service or to deny or withdraw the benefits of service under the Act shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the Administrator shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(c) For miscellaneous reasons. An application or a request for service may be rejected, or the benefits of the service may be otherwise denied to, or withdrawn from, any person, without a hearing, by the official in charge of the appropriate regional office, with the concurrence of the Regional Director (1) for administrative reasons such as the nonavailability of personnel to perform the service; (2) for the failure to pay for service; (3) in case the application or request related to birds or products which are not eligible for service under Part 362; or (4) in case the person is a partnership, corporation,

(§ 362.4(c)(4) continued)

or other person from whom the benefits of the service are currently being withheld under paragraph (a) of this section. Notice of such denial or withdrawal, and the reasons therefor, shall promptly be given to the person involved. The operator or applicant of such plant shall be notified of such decision to reject an application or request for service or to deny or withdraw the benefits of the service, and the reasons therefor, in writing, in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)), or orally. Such decision shall be effective upon such oral or written notification, whichever is earlier, to the operator or applicant of such plant. If such notification is oral, the person making such decision shall confirm such decision, and the reasons therefor, in writing, as promptly as circumstances permit, and such written confirmation shall be served upon the operator or applicant of such plant in the manner prescribed in section 1.147(b) of the rules of practice (7 CFR 1.147(b)).

(d) Scope and applicability of rules of practice. The rules of practice of the Department of Agriculture in Subpart H of Part I, Subtitle A, Title 7 of the Code of Federal Regulations, are the rules of practice applicable to adjudicatory, administrative proceedings under the regulations in this Part (9 CFR 362).

§ 362.5 Fees and charges.

(a) Fees and charges for service under the regulations in this Part shall be paid by the applicant for the service in accordance with this section, and, if required by the Administrator, the fees and charges shall be paid in advance.

(b) The fees and charges provided for in this section shall be paid by check, draft, or money order payable to the Treasurer of the United States and shall be remitted promptly to the Administrator upon furnishing to the applicant a statement as to the amount due.

(c) The fees to be charged and collected for service under the regulations in this part shall be at the rate of \$12.60 per hour for base time, *
* \$14.72 per hour for overtime including Saturdays, Sundays, and holidays, and *
* \$22.48 per hour for laboratory service to cover the costs of the service and *
* shall be charged for the time required to render such service, including, but *
* not limited to, the time required for the travel of the inspector or inspec- *
tors in connection therewith during the regularly scheduled administrative
workweek.

(d) Charges may also be made to cover the cost of travel and other expenses incurred by the Service in connection with the furnishing of the service.

(§ 381.35 continued)

decision was correct. Review of such appeal determination, when requested, shall be made by the immediate superior of the employee of the Department making the appeal determination. The cost of any such appeal shall be borne by the appellant if the Administrator determines that the appeal is frivolous. The charges for such frivolous appeal shall be at the rate of \$9.28 per hour for the time required to make the appeal inspection. The poultry or poultry products involved in any appeal shall be identified by U.S. retained tags and segregated in a manner approved by the inspector pending completion of an appeal inspection.

Subpart G-Facilities for Inspection; Overtime and Holiday Service;
Billing Establishments

§ 381.36 Facilities required.

(a) Inspector's Office. Office space, including, but not being limited to furnishings, light, heat, and janitor service, shall be provided rent free in the official establishment, for the use of Government personnel for official purposes. The room or space set apart for this purpose must meet the approval of the Inspection Service and be conveniently located, properly ventilated, and provided with lockers or file cabinets suitable for the protection and storage of supplies and with facilities suitable for inspectors to change clothing. At the discretion of the Administrator, small plants requiring the services of less than one full-time inspector need not furnish facilities for Program employees as prescribed in this section, where adequate facilities exist in a nearby convenient location. Each official establishment shall provide commercial laundry service for inspectors' outer work clothing, or disposable outer work garments designed for one-time use, or uniform rental service garments which are laundered by the rental service.

(b) Facilities for ante-mortem inspection. Batteries, coops, or other facilities in which live poultry is presented for ante-mortem inspection shall be of such arrangement and construction, and shall be so placed with sufficient light provided so that the inspector can clearly see the birds to the extent needed to carry out an adequate inspection.

§ 381.37 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of an Inspection Service employee. All eviscerating of poultry and further processing shall be done with reasonable speed, considering the official establishment's facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector's tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established, the lunch period must remain relatively constant as to time and duration. Lunch periods for inspectors shall not, except as provided herein, occur prior to 4 hours after the beginning of scheduled operations nor later than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal needs, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(§ 381.37 continued)

(c) Official establishments, importers, and exporters shall be provided inspection service, without charge, up to 8 consecutive hours per shift during the basic workweek subject to the provisions of § 381.38: Provided, That any additional shifts meet requirements as determined by the Administrator or his designee. The basic workweek shall consist of five consecutive 8-hour days Monday through Friday, excluding the lunch period; except those plants presently operating on an approved Tuesday through ~~Saturday~~ schedule shall continue on this schedule until such time as a change in ownership occurs, or they request and are granted a Monday through Friday work schedule; and further, except in the designation of State programs, the Department may depart from the Monday to Friday workweek in those cases where it would seriously handicap the Department in carrying out its function.

(d) (1) Each official establishment shall submit a work schedule to the area supervisor for approval. In consideration of whether the approval of an establishment work schedule shall be given, the area supervisor shall take in account the efficient and effective use of inspection personnel. The work schedule must specify the workweek, daily clock hours of operation, and lunch periods for all departments of the establishment requiring inspection.

(2) Establishments shall maintain consistent work schedules. Any request by an establishment for a change in its work schedule involving changes in the workweek or an addition or elimination of shifts shall be submitted to the area supervisor at least 2 weeks in advance of the proposed change. Frequent requests for change shall not be approved: Provided, however, minor deviations from a daily operating schedule may be approved by the inspector in charge if such request is received on the day preceding the day of change.

(3) Requests for inspection service outside an approved work schedule shall be made as early in the day as possible for overtime work to be performed within that same workday; or made prior to the end of the day's operation when such a request will result in overtime service at the start of the following day: Provided, That an inspector may be recalled to his assignment after the completion of his daily tour of duty under the provisions of § 381.39(b).

§ 381.38 Overtime and holiday inspection service.

(a) The management of an official establishment, an importer, or an *exporter shall pay the Food Safety and Quality Service \$14.72 per hour per * Program employee to reimburse the Program for the cost of the inspection service furnished on any holiday specified in paragraph (b) of this section; or for more than 8 hours on any day, or more than 40 hours in any administrative workweek Sunday through Saturday.

(b) Holidays for Federal employees shall be New Year's Day, January 1; Washington's Birthday, the third Monday in February; Memorial Day, the last Monday in May; Independence Day, July 4; Labor Day, the first Monday in *September; Columbus Day, the second Monday in October; Veterans' Day, *November 11; Thanksgiving Day, the fourth Thursday in November; Christmas Day, *December 25. When any of the above-listed holidays falls outside the basic workweek, the nearest workday within that week shall be the holiday.

[9 CFR Part 381]

CHARGES FOR INSPECTION FOR PURPOSES OF EXPORT CERTIFICATION

Clarification

AGENCY: Food Safety and Quality Service, USDA.

ACTION: Proposed rule.

SUMMARY: As the result of a 1975 amendment to § 381.37(c) of the poultry products inspection regulations (9 CFR 381.37(c)), exporters of poultry products shall be provided inspection service, without charge, for up to 8 consecutive hours per shift during the basic workweek. However, § 381.105(a) of the regulations (9 CFR 381.105(a)), which applies to inspection for purposes of export certification, requires such inspection service to be performed only at official establishments. When taken together, these regulations appear to permit free inspection service, for purposes of export certification, only if the poultry products to be exported are presented for inspection at official establishments. This is contrary to the intent of § 381.37(c), as amended. This document proposes the deletion of the portion of the export certification regulation that, in effect, restricts the provision of free inspection service for such purposes to those inspections performed at official establishments.

DATES: Comments must be received on or before December 26, 1978.

ADDRESS: Written comments to: Executive Secretariat, Attention: Ann Langlois, U.S. Department of Agriculture, Room 3167, South Agriculture Building, Washington, D.C. 20250. Oral comments to: Dr. A. V. Gieseemann 202-447-3219. (For additional information on comments, see supplementary information.)

FOR FURTHER INFORMATION CONTACT:

Dr. A. V. Gieseemann, Acting Chief Staff Officer, Inspection Standards and Regulations Staff, Technical Services, Food Safety and Quality Service, U.S. Department of Agriculture, Room 4444, South Building, Washington, D.C. 20250, 202-447-3219.

SUPPLEMENTARY INFORMATION:

COMMENTS

Interested persons are invited to submit comments concerning this proposal. Written comments must be sent in duplicate to the office of the Executive Secretariat. Comments should bear a reference to the date and page number of this issue of the **FEDERAL REGISTER**. Any person desiring oppor-

tunity for oral presentation of views concerning the proposed amendments to the poultry products inspection regulations must make such request to Dr. Gieseemann so that arrangements may be made for such views to be presented. A transcript shall be made of all views orally presented. All comments submitted pursuant to this notice will be made available for public inspection in the office of the Executive Secretariat during regular hours of business.

BACKGROUND

This document, in effect, proposes a clarification. As a result of a 1975 amendment to § 381.37(c) of the poultry products inspection regulations (9 CFR 381.37(c)), poultry exporters are now furnished free inspection service for up to 8 consecutive hours per shift during the basic workweek, (see 40 FR 45798). Prior to the amendment, exporters had been required to pay for all inspection services provided. The change in policy was intentional, and fully, though briefly discussed in the rulemaking. However, § 381.105(a) of the regulations (9 CFR 381.105(a)), currently limits inspection, for purposes of export certification, to the products presented for inspection at official establishments. When the two regulations are taken together, they could be constituted as limiting the provision of free inspection service, for purposes of export certification, to the products that are presented for inspection at official establishments. Since this is not the intention of § 381.37(c), as amended, this document proposes the deletion of the portion of the export certification regulation (9 CFR 381.105) which, in effect, limits the provision of free inspection service for such purposes to those inspections performed at official establishments.

§ 381.105 [Amended]

Accordingly, the Federal poultry products inspection regulations (9 CFR 381.1 et seq.) would be amended to delete the proviso in the first sentence of § 381.105(a).

NOTE.—The Department of Agriculture has determined that this regulation does not have major economic consequences requiring preparation of a regulatory analysis in accordance with section 3 of Executive Order 12044 (March 24, 1978).

Done at Washington, D.C., on October 19, 1978.

SYDNEY J. BUTLER,
Acting Administrator,
Food Safety and Quality Service.

[FR Doc. 78-30089 Filed 10-26-78; 8:45 am]

Food Safety and Quality Service

[9 CFR Parts 317 and 381]

MEAT OR POULTRY PRODUCTS

**Availability of Net Weight Study and
Reopening of Comment Period**

AGENCY: Food Safety and Quality Service, USDA.

ACTION: Proposed rule: Notice of availability of study and reopening of comment period.

SUMMARY: On December 2, 1977, the Department published in the **FEDERAL REGISTER** (42 FR 61279) a proposal containing uniform requirements and compliance procedures for label statements of net quantity of contents for meat and poultry products. The comment period was to end March 2, 1978, but later was extended to June 2, 1978 (43 FR 8807). In order to make an informed decision on the proposed rule, the Department contracted for a study to determine the economic impact of the proposal on consumers. The study is available to the public and comments on this study are solicited. Therefore, the comment period on the proposed rules is reopened until December 26, 1978, for the limited purpose of obtaining public comment on the study.

DATES: Comments must be received on or before December 26, 1978.

ADDRESSES: Copies of the study may be obtained by contacting: Executive Secretariat, Attn: Ann Langlois, Room 3167, South Building, U.S. Department of Agriculture, Washington, D.C. 20250, 202-447-2142. Send written comments to Ann Langlois, Executive Secretariat, Room 3167, U.S. Department of Agriculture, Washington, D.C. 20250.

**FOR FURTHER INFORMATION
CONTACT:**

Michael Rose, Acting Chief Staff Officer, Processed Products Inspection Staff, Technical Services, Meat and Poultry Inspection Program, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250, 202-447-3840.

Done at Washington, D.C., on October 25, 1978.

JOSEPH A. POWERS,
Acting Administrator,
Food Safety and Quality Service.

[FR Doc. 78-30526 Filed 10-26 78, 8 45 am]

S A F E T Y

IN A NUTSHELL



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FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

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